

Wassail -2 (non-alcoholic)

From Baroness Lady Genievieve de'Charbonneau

1-gallon (16 cups) apple cider
1 cup lemon juice
1/3-cup sugar

10 2-inch cinnamon sticks, broken 1/2
Whole cloves (about 1 teaspoon)
6 oranges, each cut into 6 to 8 wedges

In a 6-quart Dutch oven or kettle, stir together cider, lemon juice and sugar. Add cinnamon sticks. Insert a whole clove in the peel side of each orange wedge. Add to cider mixture. Bring to boiling; reduce heat. Cover and simmer for 30 minutes. Remove orange wedges and cinnamon sticks with slotted spoon, if you like.

Serves: Makes 16 to 18 (8-ounce) servings.